

Hawaiian Opera House

Grand Performance

Elks' Minstrels

APRIL 27th and 29th
Curtain rises at 8 o'clock sharp.

Great Minstrel First Part
THE COMEDY FOUR
"The funniest that ever happened"
MR. HUGO HERZER
BARITONE
"A HAPPY PAIR"
Mr. Adams - Miss G. Hall
THE RICHARDSONS
Unique Musical Act
Closing with a roaring FARCE
"THE COUNTRY SCHOOL"

Tickets now on sale at Wall, Nichols Company.
PRICES:
Orchestra and Dress Circle.....\$1.50
Balcony (Front Row).....1.00
Balcony (Rear Row)......75
Gallery......50

SECOND ANNUAL

Music Festival

"CONGRESS OF SONG"
in two separate

Grand Events

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Hawaiian Opera House
FRIDAY, MAY 5TH,
Under Auspices of Kamehameha Schools.

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Boys' Field

MONDAY AFTERNOON,
MAY 8TH.

Benefit Dance

At

Progress Hall!

Under the Auspices of the
HAWAII CHAPTER NO. 1, ORDER
OF KAMEHAMEHA,
SATURDAY EVENING, APRIL 29

Tickets \$1. To be had from members and at Bergstrom Music Co. The music will be furnished by the Ellis Brothers Glee Club.

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There will be a fine chance to see a live shark at close quarters to-day. The Aquarium will have a four-foot.

Baby Shark

on exhibition in one of the GLASS TANKS.

▲▲▲

The Aquarium is now open at the following

HOURS:
Daily, except Sunday—10 a. m. to 5 p. m.
Saturdays—7 p. m. to 9:30 p. m.
Sundays—1 p. m. to 9:30 p. m.

▲▲▲

Everybody Looking For 'em!
Our Porto Ricans just arrived!
Old Government Plantation!
The most popular CIGAR on the Islands.

LEWIS & COM'Y,
Distributors and Sole Agents for Hawaii.

All the new laws are being published in the Commercial Record in handy shape for reference prior to their publication in book form.

SEEING HONOLULU

Mrs. Story's Second Letter on Her Travels

The Hawaiian Islands, lying 2100 miles southwest of San Francisco, were discovered by Capt. Cook in 1778. They are a chain of volcanic islands stretching 300 miles from north west to south-east. The oldest, on which the volcanoes have been for centuries extinct, are the most northwestern and extend to the south east in the order of their formation to Hawaii, the largest and youngest, which is still in process of formation from two volcanoes.

There are eight inhabited islands with a total area of about 6,500 square miles and a population of 154,000 souls. Since July 7, 1898, the group has been in the possession, and since June 14, 1900, an organized Territory of the United States.

Their names, beginning at the north-west are Kauai, "the Garden Island," because so extensively cultivated; Oahu, the most populous, on which is the city of Honolulu; Molokai, "the Luper Island;" Lanai, Maui, Kahoolawe and Hawaii. The last named is much the largest and on it Capt. Cook met his death at the hands of the natives in the latter part of 1778. It is said that the natives, who were never cannibals, received and treated Cook most kindly and his death was due to the fact "he permitted himself to be worshipped as a deity but failed to live up to his pedestal." Cook named these the Sandwich Islands and the title lasted nearly a century. A monument erected by the English, marks the spot of the death of the intrepid explorer.

The scenery on all of the islands is fine. A delightful carriage ride of six miles from Honolulu, passing the Royal Mausoleum and beautiful homes with superb approaches of royal palms and hibiscus hedges aflame with blossoms, brings one to the grandest scenic point on the island of Oahu, called the Paoli, meaning precipice. In 1795 Kamehameha I, having conquered his last and principal rival, the king of Oahu, drove his enemies up the valley leading to the Paoli and forced hundreds of them over the precipice to meet their death a thousand feet below. Lofty mountains on either hand sentinel the narrow pass through which the defeated warriors crowded to their doom. The spot is weird and magnificent and the view above, below and off over the distant ocean is superb.

If one has but a few hours to spend in Honolulu, as is often the case when a ship stops here to coal or discharge cargo, the Paoli should be his first objective point. Just back of the city is an extinct volcano called the Punch Bowl, worn by the lapse of centuries to a height of 500 feet. We drove into its crater, now covered with vegetation and partially cultivated, and strove in vain to realize that once an awful seething, sulphurous cauldron hissed and bubbled and roared where now all was peace and beauty. We gathered pieces of lava for souvenirs and continued our drive to Diamond Head, 761 feet in height, another extinct volcano which, jutting out into the ocean, is an imposing landmark to voyagers nearing Honolulu from the north. There are several of these extinct volcanoes on Oahu whose activity ceased ages ago and the disintegrated lava forms soil of great richness and depth.

The population of Honolulu is 39,306. The population of the islands is very mixed as the following statistics show. Natives, 29,787, Part Hawaiian 7848, Chinese, 25,762, Japanese 61,115 German 1154, Portuguese 15,675, American and Hawaiian born foreigners, 7283. Statistics show a steady decrease in the number of natives and a steady increase in the number of foreigners. In 1872, the number of natives was about 50,000 and in 1900, 30,000. The record of Japanese among the population begins only with 1884 when the number was 116.

The hotel facilities in Honolulu are ample and excellent. In my last letter I made mention of the newest aspirant for public patronage, the monster Alexander Young hotel, costing \$2,000,000, built of steel, stone, marble and brick by American contractors and workmen with American materials and as nearly fire proof as it is possible for a structure to be. The dining rooms and kitchen are on the top, sixth floor, and the view from every window is worthy a painter's brush. The roof garden consists of a paved area of about one third of an acre and is made charming with palms, ferns, vines and attractive plants. Here several concerts a week take place when the many colored electric lights among the foliage and the evening costumes of the ladies combined with the sweet strains of the native Hawaiian band conspire to create a truly fairy like scene. The Hawaiian bandsmen frequently sing as they play and their voices are very sweet. Frequently they are assisted by a lady soloist. The army transport, Sheridan, en route from the Philippines to San Francisco, stopped a day and night at Honolulu during our visit and the Filipino band on its way to the Exposition at St. Louis rendered an artistic concert on the roof.

We regret to say that this hotel, which is away ahead of the city's present needs, is reputed to be running about \$2000 behind expenses each month, but the owner is a rich Scotchman who made his fortune here in sugar and in iron manufactures and his deficits do not as yet curtail the menu, the flowers, the music or anything conducive to the pleasure of the guests. We have made an interesting tour of the kitchen, the laundry, the

electric light plant, the ice plant, and seen all the vast machinery necessary to the running of such an establishment as this, and it is indeed a revelation to the thoughtless guest.

Our chef is a huge, handsome man whom one could easily believe a German prince masquerading among the pots and pans. For our edification, he deftly caught a very lively frog from the pond in one corner of his domain and in a twinkling killed and skinned it and tossed it into cold storage with a dainty pile of its contemporaries. We were pleased to learn that our prince receives the very fair compensation of \$200 a month. All his assistants are Chinese and so quick are they that two perform by hand all the dish washing of the hotel.

We were present at the opening of the territorial legislature, in what was formerly the king's palace, called in extra session by Gov. Carter to devise means for reducing the expenses of the government. Both the Governor's message and all business conducted was rendered in English and Hawaiian. For a language abounding as this does in vowels, it is surprisingly lacking in melody and sounds, in conversation, as we heard some one express it, like the chattering of so many monkeys.

The members of both houses are whites and Hawaiians. The most important factors in causing the present hard times here are the low price of sugar and too extensive building operations in the flush times of three years ago. We have met the Governor who is an affable, bright man, seemingly under forty. He was born here and graduated at Yale. When young Carter was in college, his father was the Hawaiian minister at Washington.

We were also accorded an interview with ex-Gov. Dole, now Judge of the U. S. District Court. He is very tall and slender with gray hair and long gray beard, a sunny smile and a cordiality that puts one instantly at ease in his presence. He seems respected, trusted, and beloved by all.

One of the largest and finest mansions in Honolulu has been for ten years or more deserted by its owner, Claus Spreckels, who was an ardent Royalist and when he left the islands he vowed that he would never return until Queen Liliuokalani was seated on her throne, and he is keeping his word. He is said to have no interests here now aside from this property which is assessed at about \$100,000. The house is cared for by servants but its elaborate furniture is reputed to have been almost destroyed by wood borers and other insect pests. When Spreckels left, he had just planted hundreds of small palms and other plants. Now the house is almost hidden by tall palms, cocoanuts and dense foliage.

A FAIR EXCHANGE.

Large sums of money are no doubt realized from simple speculation, but the great fortunes are derived from legitimate and honest business—where the goods furnished are worth the price they bring. Certain famous business men have accumulated their millions wholly in this way. Prompt and faithful in every contract or engagement they enjoy the confidence of the public and command a class of trade that is refused to unstable or tricky competitors. In the long run it does not pay to cheat or deceive others. A humbug may be advertised with a noise like the blowing of a thousand trumpets, but it is soon detected and exposed. The manufacturers of WAMPOL'S PREPARATION have always acted on very different principles. Before offering it to the public they first made sure of its merits. Then, and then only, did its name appear in print. People were assured of what it would do, and found the statement truthful. To-day they believe in it as we all believe in the word of a tried and trusted friend. It is palatable as honey and contains all the nutritive and curative properties of Pure Cod Liver Oil, extracted by us from fresh cod livers, combined with the Compound Syrup of Hypophosphites and the Extracts of Malt and Wild Cherry. It aids digestion, drives impurities from the blood, and cures Anemia, Scrofula, Debility, Influenza, Throat and Lung Troubles, and Wasting Complaints. Dr. Louis W. Bishop says: "I take pleasure in saying I have found it a most efficient preparation, embodying all of the medicinal properties of a pure cod liver oil in a most palatable form." It is a scientific remedy and a food with a delicious taste and flavor. One bottle convinces. "You cannot be disappointed in it." Sold by chemists here and everywhere.

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EVERY SUIT GUARANTEED.
LOWEST PRICES
QUICK SALES.

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KAVA BOWLS
Old Koa Bowls, Calabashes, Tapas, Food Bowls and Brasses, Bamboo, Loulu and Lauhala Hats.

Hawaii & South Seas Curio Co
ALEXANDER YOUNG BUILDING.

COAST EASTER LILIES AND LILIES OF THE VALLEY.
Roses, Carnations and Violets.

Mrs. E. M. Taylor
Alexander Young Building.

We have attended the native Hawaiian church, in which the singing, preaching, etc., were in the native tongue. The tunes were all familiar but the words strange. This church was organized in 1825 with the first ten converts to Christianity in the Hawaiian Islands. The adjoining grave yard contains the dust of early American missionaries mingled with that of their converts. There, too, is the stately tomb of King Lunalilo, who preferred a sepulchre amongst his people to a more pompous resting place in the royal mausoleum.

On an old algaroba tree near the centre of the city is a tablet certifying that it was the first specimen of its kind planted in these islands by a Catholic father in 1835. Now the algarobas with their ferny, lace-like foliage are numbered by thousands on all the islands, the seed being carried by birds and winds. Here we have seen a palm of peculiarly symmetrical growth, the leaf branches spreading fan-like from the ground. This, we learned, is the traveler's palm. The thick stem of one of its leaves being punctured for us, a copious stream of pure water gushed forth and we could readily fancy the joy of a thirsty traveler in a barren land who luckily found a traveler's palm. Certain articles of food are very dear here. For example, eggs are often from five to eight cents apiece. For some reason it is difficult to rear young chicks, they being subject to a distemper of the eyes and head. Milk, also, is dear, twelve cents a quart. Cows are annoyed night and day by a fly which worries them greatly. Horses are not thus afflicted. Many food stuffs, including large quantities of potatoes, are brought from the states as they do not thrive well here.

The first rice that we saw growing in drills in shallow water, we mistook for onions. It was some eight inches high. When we saw it more advanced, it hid the water from sight and resembled a verdant field of grass. When fully grown it attains a height of two or three feet and looks, we are told, like a field of oats. Five crops a year are raised here. We passed 1000 acres of rice on our way to the Ewa sugar refinery.

Honolulu has just opened to the public an attractive and instructive aquarium similar to that at the Fish Commission in Washington. We had thought that Bermuda took the palm for beautiful fish but here we are amazed at the wonderful coloring, markings and shapes of the seventy-odd varieties displayed far surpassing all we have previously seen.

Great numbers of people are reported as now coming on the steamers from Sydney and Auckland bound for St. Louis, and just now the tourists are rushing home to the States so that before these ships reach Honolulu all accommodations are likely to be engaged. And so, although it is shortening our stay a week or more, we have decided to say farewell to this Paradise of the Pacific and sail for home on a small local steamer, the Alameda. Our brief visit to this island has been very delightful and we say good bye with sincere regret. Mark Twain has voiced our own sentiments in the following beautiful tribute to the Hawaiian Islands:

"No land in all the world has any deep, strong, charm for me but that one: no other land could so longingly and beseechingly haunt me sleeping and waking, through more than half a lifetime, as that one has done. Other things leave me, but it abides; other things change, but it remains the same. For me its balmy airs are always blowing, its summer seas flashing in the sun; the plashing of its surf beat is in my ear; I can see its garlanded crags, its leaping cascades, its plummy palms drooping by the shore; its remote summits floating like islands above the cloud rack; I can feel the spirit of its woodland solitude; I can hear the plash of its brooks; in my nostrils still lives the breath of flowers that perished twenty years ago."

MARY W. STORY.

THE FASHIONABLE DINNER.

W. E. Curtis, who has been familiar with Washington society for twenty years, asserts in the columns of the Chicago Record-Herald that during the last eight or ten years there has been a marked change in the dining customs at Washington, and thinks that the same may be observed in all large cities. "The old-fashioned, heavy, long dinner of ten or twelve courses, with four or five kinds of wine, has," he says, "been abandoned. The fashionable dinners of to-day, served at eight o'clock in the evening, are seldom of more than five or six courses, with two kinds of wine, and it is becoming almost habitual among gentlemen to drink whisky and soda instead of wine. A large number of habitual diners-out have found that whisky is much less liable to give them gout, and refuse champagnes and red wines altogether. You can dine out every night in the winter nowadays without seeing a bottle of Burgundy, and claret is not drunk so much as the light white wines of Germany. It is customary to serve champagne toward the close of a dinner, but the glasses are seldom filled more than once. A few years ago the measure of wine was one bottle of champagne for every three guests; now it is one for every six guests. Sauterne and Rhénish wines are usually taken with greater freedom because they are less costly. There has been a great change in the fashion of cooking, also. The dishes are very much simpler; rich sauces are no longer popular, and there are more 'made' dishes and less 'red meat.' The 'red meat' question is a serious one with many people, as the doctors will tell you. At the butcher shops patronized by the rich people of the capital the sales of chops, steaks, roasts, and fillets are not more than half what they used to be eight or ten years ago, while the demand for game, chicken, and salted meats has increased in a corresponding manner. Scarcely a dinner has been served this season without a roast ham. It is a very popular course, enjoyed by women as well as men."

CLARK FARM JERSEY BUTTER
At May & Co.'s. Supply limited.
Leave orders at once.

THE MARCH OF PROGRESS.

Sing I now a little songlet of a labor-saving trick,
As practiced by a Chinaman in this, our bailiwick—
A neat device designed to circumvent that little bird
Which since the first rice sprouted green, molestious e'er has stirred.

Across the rice-fields recently I meditative strolled,
The while the red, round sun toward the low horizon rolled,
And as I walked methought I heard the firing of a gun—
Perchance the same which nightly tells the world the day is done.

Once more the report smote my ear and then it smote again,
And as the sun set only once I knew my theory vain,
So looked abroad in hopes to find the meaning of the puzzle,
And strained my eyes in search of smoke emerging from a muzzle.

I saw a muzzle right enough, but it was on a cow,
Be patient, friends (incontinent I hear you murmur "How"),
Nay, hide those signs of vulgar haste nor threaten me with pain,
And I straightway this thing will do my utmost to explain.

Beside the patch where grew the rice there stood a patient beast,
Which on the end of mild content did intermittent feast,
Nor moved, nor hid nor hair, until approximate there stirred,
Where ripely swayed the golden grain, the aforementioned bird.

And then! ah me! that gentle cow to action quickly rose,
And swished her tail and angry snorts emitted from her nose,
Until the proper caudal swing she figured that she'd got,
Then gave a final whip-like whisk that sounded like a shot.

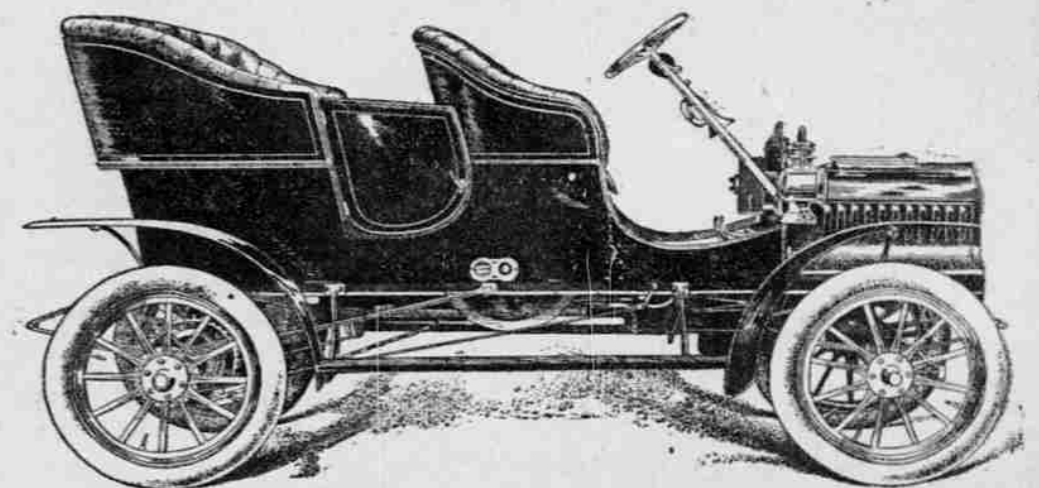
The birds, seared by the racket from the rice-fields quickly flew,
The bovine changed her quid and ruminated then anew,
And I remained and marvelled in a state of great amaze
At Oriental cunning and the milch-cow's artful ways.

For sudden 'twas to me made plain that he who owned the cow
Had schooled her in the latest scare-crow wrinkle, sure enow—
Safe-guarded was the rice-seed from the field to thresher's dail,
If that old cow to duty stuck and only flicked her tail.

—H. M. AYRES.

THE FORD

The Car of Satisfaction!



CHOOSING AN AUTOMOBILE.

Many Considerations are Involved Besides First Cost.

Today Mr. B— is on the point of buying an automobile. But there is only one thing about which he is certain: He does desire to buy one.

Which one he does not know.

If Mr. B— is a novice, he lends his ear to advice and exhortations, and his eye to brass, bulk, chassis, weight, height, thickness, color and curves and has much trouble ahead of him.

If he be wise, he can save much by going where he can get practical advice, besides a machine guarantee that is dependable.

The exterior of the FORD automobile is a frank avowal of its interior stamina. While the finish and lines of the car are pleasing to look at, the automobile itself—the machinery—is built to start right, to go right, and to get there.

The FORD is not a mechanical experiment masquerading in fine raiment. Its machinery is the practical engineer's ideal of perfections. Its exterior is an honest counterpart of its interior—simple, strong, handsome—and truthful.

THE NEW MODEL C

which we present for the first time in Honolulu is the only double-opposed cylinder car on the market today at its price or near it. Having cylinders opposed prevents the vibration that is so annoying to a sensitive person.

For family use, for a physician, or a business man going to and from his home, it is the best all-round car at its price on the market.

This model C can be used as a single seated runabout, a doctor's phaeton, or with the two seated tonneau. The tonneau is detached in a few moments—and adjusted as easily.

The weight of this car (which is without a peer anywhere) is 1,200 pounds. The engine is 10-12 horse-power.

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